

Child Nutrition Weekly Update



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June 25, 2012

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Automated Application and Annual Agreement Renewal: Clarification on Site, SFA Questions, Checklist Items, Food Safety Inspections and Menu Planning Method

SITE APPLICATION: Question 15

Question number 15 on the automated Site Application pertains to waivers that are requested from the Offer versus Serve provision. Question number 15 is shown below. If a School Food Authority (SFA) checks any or all of the first three boxes (Field Trips, Early Release Days, Emergencies) there is no requirement to send a letter to the NCDPI Child Nutrition Services Section to request a waiver. The selection of any the first three situations, along with approval on the site application, will grant permission for the SFA to serve all 4 components at Breakfast in the correct portion sizes and all 5 components at lunch in the correct portion sizes for all days when there are field trips, early release days and emergency situations. HOWEVER, if the SFA selects "Other" a checklist item will appear and an official written request must be submitted (electronically with signature or mailed hard copy) to Dr. Lynn Harvey describing the situation and providing justification as to why the SFA is not able to incorporate the Offer versus Serve provision for a specific situation. Remember, the Offer versus Serve provision is only required in high schools. All other grade levels may be addressed on the Site Application by not selecting the grade level question numbers A6 and B6.

15. Will the site request an Offer versus Serve waiver from the traditional meal pattern for any of the following events or situations?

- ☐ Field Trips
- ☐ Early Release Days
- ☐ Emergencies (weather related, disasters, etc.)
- ☐ Other (Describe below and complete online form.)

CHECKLIST

If a checklist item appears on multiple sites, and the SFA is using the exact form, please do not submit a form for every site. For example, if the SFA is using the same format for an After School Snack Program (ASSP) Roster, and there are no modifications to the form other than changing the school name, it is not required to submit the same form for every ASSP site. The SFA may attach only one copy of the ASSP Roster for the first school using the form on the checklist. Then the SFA may write a comment on the SFA application under Item Number 66 stating something like: "Great County Schools uses the same roster for all After School Snack Programs in the district."

One of the goals of the newly updated Child Nutrition Technology System is to limit the amount of documents required. If possible, please try to attach all checklist items in the "paperclip attachment" icon. If the SFA cannot attach documents in the checklist, please send the documents via US Mail to the Child Nutrition Services Section, to the attention of Karla Wheeler; Karla will forward the documents to the appropriate Child Nutrition Consultant.

Once the SFA submits the automated application for approval, changes may not be made by the SFA until the Child Nutrition Consultant returns it to the SFA. The Child Nutrition Consultant that approves the application will provide specific instructions on the SFA Application in the section "Comments to the SFA." For example, if the SFA did not attach the ASSP roster to the automated application, the Child Nutrition Consultant approving that application would use the comment box to request the SFA to electronically attach the document in the checklist and return it to the SFA. An email should arrive notifying the SFA the online application/agreement has been returned.

FOOD SAFETY INSPECTION REPORT NOW AUTOMATED

The Food Safety Inspection is to be entered into the Child Nutrition Technology System as part of the Annual Agreement Renewal Process. Please enter the number of food safety inspections in the prior year for each site. If any site has received fewer than two inspections as required by Federal regulations, please indicate the reason using the drop down box. Please contact the health inspector with your local Department of Health to obtain the reason the inspections have not occurred or if the facility is exempt from inspections, or if they were short staffed.

MENU PLANNING METHOD: A7 and B7

Please carefully review the Menu Planning Methods answers in A7 and B7. Answers from the 2011-12 application rolled forward and may be incorrect. Please make changes as needed for each school.

Budget Sequestration Not Currently Expected to Apply to School Meal Programs

[SNA News Release]

School Food Directors are beginning to ask what the impact might be on school meal programs if Congress does not reach a budget deal to avoid automatic budget reductions - sequestration - currently scheduled to take place on January 2, 2013, as required by the Budget Control Act of 2011. These reductions are expected to range from 7 to 9 percent in many Federal programs. SNA does not expect there to be any impact on School Lunch, School Breakfast, Child and Adult Care Food, and others, because they are exempted from automatic cuts by another law, the Balanced Budget and Emergency Deficit Control Act. But the Special Milk program is not exempted, and could face a reduction. We will continue to monitor Congressional action and report any important developments as they occur.

Source: School Nutrition Association website (<http://www.schoolnutrition.org/Blog.aspx?id=17361&blogid=145506>)

Grant Opportunity – Fuel Up to Play Breakfast Grants

General Mills Foodservice and the National Dairy Council have announced a grants program designed to help school nutrition operations expand school breakfast. The grants are designed to increase student participation by serving breakfast outside the cafeteria in creative ways.

Grants of up to \$2,000 are available to schools enrolled in Fuel Up to Play 60 that are starting a new breakfast program or improving an existing one. Schools and districts starting or improving upon breakfast in the classroom, grab 'n' go breakfast, second chance breakfast or another innovative method of serving school breakfast to more students are welcome to apply.

To apply and for more information, visit <http://school.fueluptoplay60.com/funds/Fuel-Up-Breakfast-Grants.php>. The deadline to apply is **July 31, 2012**.

Source: School Nutrition Association website (<http://www.schoolnutrition.org/Blog.aspx?id=17358&blogid=622>)

Dole Fresh Vegetables Announces Precautionary Recall of Limited Number of Salads

Dole Fresh Vegetables is voluntarily recalling 1,077 cases of bagged salads. The products being recalled are Kroger Fresh Selections Greener Supreme coded N158 211B 1613 KR04 with Use-by date of June 19 and UPC 11110 91039, Kroger Fresh Selections Leafy Romaine coded N158 111B KR11 with Use-by date of June 19 and UPC 11110 91046 and WalMart Marketside Leafy Romaine coded N158111B with Use-by date of June 19 and UPC code 81131 02781 due to a possible health risk from *Listeria monocytogenes*. Dole Fresh Vegetables is coordinating closely with regulatory officials. No illnesses have been reported in association with the recall.

The Product Code and Use-by date are in the upper right-hand corner of the package; the UPC code is on the back of the package, below the barcode. The salads were distributed in six U.S. states (Georgia, Kentucky, North Carolina, South Carolina, Tennessee and Virginia).

No illnesses have been reported in association with the recall. This precautionary recall notification is being issued due to an isolated instance in which a sample of Marketside Leafy Romaine salad yielded a positive result for *Listeria monocytogenes* in a random sample test conducted by the State of North Carolina.

No other WalMart Marketside, or Kroger Fresh Selections salads are included in the recall. Only the specific Product Codes, UPC codes and June 19, 2012 Use-by date identified above are included in the recall. Consumers who have any remaining product with these Product Codes should not consume it, but rather discard it. Retailers and consumers with questions may call the Dole Food Company Consumer Response Center at (800) 356-3111, which is open 8:00 am to 3:00 pm (PDT) Monday - Friday.

Although the product is 3 days past its Use-by date and it is highly unlikely that any product is still available at retail, retailers should check their inventories and store shelves to confirm that none of the product is mistakenly present or available for purchase by consumers or in warehouse inventories. Dole Fresh Vegetables customer service representatives are already contacting retailers and are in the process of confirming that the recalled product is not in the stream of commerce.

Listeria monocytogenes is an organism that can cause foodborne illness in a person who eats a food item contaminated with it. Symptoms of infection may include fever, muscle aches, gastrointestinal symptoms such as nausea or diarrhea. The illness primarily impacts pregnant women and adults with weakened immune systems. Most healthy adults and children rarely become seriously ill.

For additional details visit the US Food and Drug Administration website at:
<http://www.fda.gov/Safety/Recalls/ucm309601.htm>

What's New on the Web?

HACCP: Commercial Kitchen

The following pages/documents of the HACCP: Commercial Kitchen section of the CN website have been updated and are available to download:

- 1. Binder 1**
- 2. Binder 2**
- 3. HACCP Checklist 2012-13**
- 4. Training Aids**
- 5. Extension Agents**

Other HACCP updates are coming very soon. The direct link to the HACCP: Commercial Kitchen web page is: <http://childnutrition.ncpublicschools.gov/information-resources/haccp-food-safety/haccp-food-safety/commercial-kitchen>

Should you have questions or need assistance with these new documents please contact your SMI consultant.

REVISED Q & A on Meal Pattern from USDA

On June 11, 2012 USDA released a revised Q & A related to the interim rule entitled, Certification of Compliance with Meal Requirements for the National School Lunch Program under the Healthy, Hunger-Free Kids Act of 2010.

The revised Q&A is available on the Child Nutrition website at:

<http://childnutrition.ncpublicschools.gov/front-page/news-events/school-meal-nutrition-standards> .

Weekly Q&A – Limits on Vegetable Subgroups Offered at Lunch

Question:

Are there maximum limits on the amount of vegetable subgroups offered at lunch?

Answer:

No; schools must offer at least the minimum quantities of all the vegetable subgroups required in the NSLP meal pattern. There is only a maximum limit on the amount of juice that may be offered under the fruits and the vegetable components. No more than half of the fruits or vegetables offered over the week may be in the form of juice.

Reference:

Memo Code: SP 10-2012 - REVISED

Questions & Answers on the Final Rule, "Nutrition Standards in the National School Lunch and School Breakfast Programs".

Mark Your Calendar

July 4 July 4th Holiday Observed (State Offices Closed)

July 10 Monthly Claim for Reimbursement Due

July 15-18 SNA Annual National Conference (Denver, CO)

July 16 Deadline for Submission of 2012-13 Agreement Renewal
*or 2 weeks prior to the first day of school

July 20 Meal Participation Data Report Due

August 10 Monthly Claim for Reimbursement due

Training

June 26 (by invitation only) Fresh Fruit & Vegetable Program Training – Part I

June 27 (by invitation only) Fresh Fruit & Vegetable Program Training – Part II

July 10Child Nutrition Food Production Record Training

July 19Determining Eligibility Training

August 7 (by invitation only) Fresh Fruit & Vegetable Program Training – Part I

August 8 (by invitation only) Fresh Fruit & Vegetable Program Training – Part II

August 14..... (by invitation only) Fresh Fruit & Vegetable Program Training – Part I

August 15..... (by invitation only) Fresh Fruit & Vegetable Program Training – Part II

**** REMEMBER** – Anytime the 10th falls on a weekend the actual due date for the claim for reimbursement is the next business day which is usually Monday. In the event that the following Monday is a holiday then the due date moves to the next business day. With that said, the CN Technology system is programmed to flag any reimbursement submitted after the 10th with the “10 day” error message (Error Code 1401). The NCDPI Child Nutrition section and the Claims section are fully aware of this and the Claims department will automatically override that error message for any claims submitted in this time period. **NOTE:** This also applies to the Fresh Fruit and Vegetable Program for which the claim for reimbursement is due on the 15th of each month.

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